

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. F. W. Homans, Maine coast, 30,000 lbs. frozen herring.
Sch. Mary F. Curtis, Georges, 56,000 lbs. fresh fish.
Sch. Mary T. Fallon, via Boston.
Sch. Mary E. Cooney, shore.
Sch. Walter P. Goulart, shore.
Sch. Mary G. Powers, via Boston.
Sch. Mattie Brundage, shore.
Sch. Hope, shore.
Sch. John M. Keen, shore.
Sch. Mary A. Gleason, shore.

Today's Fish Market.

These prices are based on the last known sales.

Salt handline Georges codfish, \$5.25 per cwt. for large, \$4.25 for medium.
Salt trawl Georges codfish, \$5 for large, 00 for medium.
Salt hake, \$1.75.
Salt haddock, \$1.75.
Salt cusk, \$2.50.
Salt trawl bank codfish, \$4.50 for large, \$4.00 for medium, \$2.75 for snappers.
Newfoundland salt herring, in bulk, \$4.50 per bbl.
Newfoundland salt herring, barrelled, \$5.75 per bbl.
Shore frozen herring, for bait, \$2.50 to \$3.50 per cwt.
Fresh halibut, 12 cents per lb for white and 8 cents for gray.

Boston.

Sch. Moanani, 70,000 haddock, 5000 cod.
Sch. Albert Geiger, 15,000 cod.
Sch. Irene and May, 40,000 haddock, 10,000 cod.
Sch. Gertrude, 10,000 haddock, 3000 cod, 4500 hake.
Sch. Mildred Robinson, 65,000 haddock, 3000 cod, 500 halibut.
Sch. Muriel, 45,000 haddock, 5000 cod.
Sch. Raymeh, 75,000 haddock, 3000 cod.
Sch. Margaret Dillon, 8000 haddock.
Sch. Fanny Belle Atwood, 30,000 haddock, 15,000 cod, 5000 hake, 8000 cusk.
Sch. Natalie J. Nelson, 9000 haddock, 7000 cod.
Sch. Sadie M. Nunan, 6000 haddock, 1000 cod, 4000 hake.
Sch. Mary E. Cooney, 10,000 haddock, 2000 cod.
Sch. Arbitrator, 10,000 haddock, 1000 cod.
Sch. Thomas A. Cromwell, 70,000 haddock, 4000 cod.
Sch. Senator, 45,000 haddock.
Sch. Gov. Russell, 16,000 haddock, 1000 cod.
Sch. Lizzie M. Stanley, 82,000 haddock, 8000 cod.
Haddock, \$1 to \$1.10; large cod, \$3 to \$4; market cod, \$1.50; hake, \$2; pollock, 2.50; halibut, 18 cts.
Market dull, some trips will lay over, others will go to Gloucester.

To Save Olan.

At the sixth annual convention of the North American Fish and Game Association, which held its first day's session at the Copley Square Hotel, Boston, yesterday, G. H. Richards, manager of the Long Pond Club, presented the report of Massachusetts. He said that the state commissioners are engaged in a careful investigation of the fecundity of the common clam, and hope to devise some system acceptable to the public that will save this valuable shell fish from the rapid destruction which threatens it.

USEFULNESS OF SHARKS.

A Word of Praise For the Scavengers of the Ocean.

The shark is undoubtedly a "dog with a bad name." He is called opprobriously the "tiger of the seas" or the "sailor's foe" or any other scurrilous name which happens to be handy. Much mud is thrown at him, and as he seldom finds a defender most of it sticks. Hard lines this! Because in reality this blue water bogy is a humble and useful public servant, who performs uncomplainingly the duties connected with the sanitation of the seas.

The shark is the common scavenger and general undertaker of the ocean. He is not and, for reasons connected with his very moderate speed limit, never can be primarily a fish of prey. Open any captured shark and you will find clear proof that this is so. A few tangled bits of rope yarn, a battered corned beef tin, a corked bottle containing an insulting message to the finder (thrown overboard by some nautical wag) or a sailor's cap which has been lost in a gale, all tend to show that the shark is a fish of businesslike habits, with a keen eye to any chance windfalls which may come in his way. But the more digestible contents of his stomach, consisting mainly of carrion of every kind, all give the clearest of factory evidence that the original owners of them were not alive—in fact, were very much dead—when this marine sanitary inspector came along and, condemning them as nuisances, removed them into his own internal refuse bin.

A large accumulation of carefully collected evidence on this point proves conclusively that there are, as a matter of fact, only two articles of his ordinary menu which the shark is able to capture alive—namely, an occasional unwary sea fowl which he may happen to surprise asleep on the surface of the water, and the ugly, octopuslike squid, whose limited powers of locomotion give a chance to our hungry four knot prowler.

The shark, then, so far from being the gore dyed pirate which the novelist paints him, is a mere hardworking, commonplace drudge, and as such deserves, if not kindness, at any rate, toleration.—Pearson's Magazine.

SAILED MANY MILES.

Sch. Robin Hood Home After Eight Months Trip.

Went to Labrador Last June for Cargo of Herring.

After one of the longest trips ever made by a Gloucester fishing vessel, sch. Robin Hood, Capt. Stillman Malone, came up the harbor and dropped anchor this morning, with a fare of salt and frozen herring on board.

The Robin Hood sailed from here June 10, bound on a summer salt herring trip to the coast of far away Labrador. When the craft arrived there Capt. Malone found herring very scarce, indeed the natives had seen none for the season. He cruised up the Labrador coast for a long distance and found no herring, a most unusual thing, for they are generally abundant on that coast in the summer time.

After her fruitless search there, the Robin Hood came down the straits of Belle Isle into the Gulf of St. Lawrence and made into Bonne Bay just about the time the herring difficulty was beginning. There appeared to

be few if any herring there, so after a short stay, Capt. Malone got under way and went to Bay of Islands.

Here Capt. Malone and his crew cooperated with the rest of the Gardner & Parsons fleet in securing herring cargoes during the season just closed.

Sch. Robin Hood was loaded with part salt herring and part frozen herring and sailed for home week before last.

As the Robin Hood still swung her summer suit of sails, Capt. Malone could not well afford to take the chances of a driving passage, so he came along easily, harboring to clear any gales.

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Georgie Campbell, Bay of Islands, N. F., 675 bbls. frozen herring, 90 bbls. salt herring.
Sch. Lizzie M. Stanley, via Boston, 85,000 b.- fresh fish.
Sch. Shepherd King, shore.
Sch. Thomas S. Gorton, via Boston.
Sch. Mary Edith, via Boston.
Sea. Selma, via Boston.

Today's Fish Market.

These prices are based on the last known sales.

Salt handline Georges codfish, \$5.25 per cwt. for large, \$4.25 for medium.
Salt trawl Georges codfish, \$5 for large, 4.00 for medium.
Salt hake, \$1.25.
Salt haddock, \$1.75.
Salt cusk, \$2.50.
Salt trawl bank codfish, \$4.50 for large, \$4.00 for medium, \$2.75 for snappers.
Newfoundland salt herring, in bulk, \$4.50 per bbl.
Newfoundland salt herring, barrelled, \$5.75 per bbl.
Shore frozen herring, for bait, \$2.50 to \$3.50 per cwt.
Fresh halibut, 12 cents per lb for white and 8 cents for gray.
Splitting prices of fresh fish, large cod, \$2.40 medium cod, \$1.50; haddock, \$1.00; hake 90 cts.; cusk, \$1.50; pollock, 65 cts.

Boston.

Sch. Manhasset, 50,000 haddock, 12,000 cod, 9000 cusk.
Sch. Quonnapowitt, 34,000 haddock, 9000 cod, 3000 hake, 3000 cusk.
Sch. Claudia, 46,000 haddock, 25,000 cod, 5000 cusk.
Sch. Francis J. O'Hara, Jr., 50,000 haddock, 8000 cod, 2000 hake, 25,000 cusk.
Sch. Albert Geiger, 15,000 cod.
Sch. Illinois, 55,000 haddock, 1000 cod.
Sch. Gertrude, 10,000 haddock, 3000 cod, 4500 cusk.
Haddock, \$1; large cod, \$3.15 to \$3.50.
Some of the vessels are going to Gloucester.

Herring Notes.

At Sound Island, Placentia Bay, N. F., a Canadian vessel is seeking herring and expects to secure a cargo, as the fish are fairly plentiful and a large number of boats have gathered to aid in loading her.

The British sch. Latooka, which is bound here from Green Bay, N. F., with frozen herring, and which put into St. John's, N. F., some time ago leaking, went on the railways there on Thursday last week and did not have to take out her cargo.

Had a Big Fare.

Sch. Natalie J. Nelson, Capt. Albert Larkin, which arrived at Boston yesterday, instead of having 9000 pounds of haddock as given in our Boston report, had 90,000 pounds of these fish, her whole trip totalling 100,000 pounds, one of the largest fresh fish trips of the season.

14 Jan. 26 CONSIDERED FINE EATING.

Dogfish May Yet Be of Great Commercial Value.

In view of the recent talk about dogfish being poisonous to eat etc., the following clipping from a Cape Breton exchange will be of interest:

"We notice that an English naturalist, in a late issue of the Pall Mall Gazette, makes the statement that on the English coast, in his boyhood days, dogfish were much sought after by fisher folk, and esteemed an excellent food fish a middle cutlet being considered as good as the best lobster.

"The prejudice against dogfish, he states, disappeared when it became known that they were dainty feeders, their favorite food being soles, plaice and flounders. Experiments were tried here during the past two years in putting up dogfish as an article of food. As a canned article they are said to be an excellent article of food where prejudice does not interfere.

"The Canadian Department of Fisheries has decided to introduce canned dogfish in foreign markets, a number of cases having been put up for this purpose. Dogfish, therefore, may yet become of great commercial value to the country, and possibly be as great a source of profit as some other kinds of deep sea fish, to those who are today clamoring for their destruction."

CATCH OF FRESH HERRING.

Made by Torchers at Ipswich Tuesday Night.

Herring Plenty and Good Weather Means More Hauls.

According to all reports, the local herring torching season is not yet over. On Tuesday night, one of the Gloucester torchers that was over off Ipswich, succeeded in taking five barrels which they brought here and sold at a good figure, Mr. William McDonald handling the catch.

The torchers say that from what they could see, there was a lot of herring there, and all they wanted was good weather and not too blowy to make some more hauls. They account for the presence of the herring so late by the extraordinary good weather that has prevailed and the fact that there has been no severe snow storm to drive them off.

The catch of last Tuesday night is the latest known in the history of the herring torching fishery.

Jan. 27 DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Francis J. O'Hara, via Boston, 80,000 lbs. fresh fish.
 Sch. Senator, via Boston, 15,000 lbs. fresh fish.
 Sch. Matchless, via Boston, 60,000 lbs. fresh fish.
 Sch. Claudia, via Boston, 50,000 lbs. fresh fish.
 Sch. Fanny Belle Atwood, via Boston, 50,000 lbs. fresh fish.
 Sch. Conquerer, via Boston.
 Sch. Massachusetts, via Boston.
 Sch. Manhasset, via Boston, 60,000 lbs. fresh fish.
 Sch. Moanam, via Boston.

Jan. 27 Today's Fish Market.

These prices are based on the last known sales.

Salt handline Georges codfish, \$5.25 per cwt. for large, \$4.25 for medium.

Salt trawl Georges codfish, \$5 for large, 4.00 for medium.

Salt hake, \$1.25.

Salt haddock, \$1.75.

Salt cusk, \$2.50.

Salt trawl bank codfish, \$4.50 for large, \$4.00 for medium, \$2.75 for snappers.

Newfoundland salt herring, in bulk, \$4.50 per bbl.

Newfoundland salt herring, barrelled, \$5.75 per bbl.

Shore frozen herring, for bait, \$2.50 to \$3.50 per cwt.

Fresh halibut, 12 cents per lb for white and 8 cents for gray.

Splitting prices of fresh fish, large cod, \$2.40 medium cod, \$1.50; haddock, \$1.00; hake 90 cts.; cusk, \$1.50; pollock, 65 cts.

Boston.

Sch. Emily Cooney, 2000 haddock, 9000 cod, 700 hake.

Sch. Manomet, 8000 haddock.

Schs Pythian, 2500 haddock, 500 hake.

Sch. Olive F. Hutchins, 8500 haddock, 1000 cod, 5000 hake.

Sch. Rapidan, 5000 haddock.

Sloop Venus, 1800 cod.

Sch. Esther Gray, 800 haddock, 5000 cod.

Sch. Lillian (of Gloucester) 10,000 cod.

Sch. Valentina, 2000 haddock, 12,000 cod, 1000 pollock.

Haddock, \$1.50 to \$2; large cod, \$3 to \$3.50; market cod, \$1.25 to \$1.50; hake, \$2.50 to \$5; pollock, \$3.

Fishing Fleet Movements.

Sch. Massachusetts came down from Boston yesterday afternoon and will now fit for fresh halibut under command of Capt. John J. Carroll.

BOSTON FISH BUREAU REPORT.

Secretary Dimick Publishes Some Interesting Figures.

Over 100,000,000 Pounds Fresh Fish Brought to Boston.

The 31st annual report of the Boston Fish Bureau, compiled by the secretary, Mr. F. F. Dimick, has just been issued. The report says:

"The year 1905, like 1904, was one of light production and high values in the two great commodities in the salt fish trade—mackerel and codfish. At the same time the production of fresh ground fish was the largest on record. One of the most important events of the year was the refusal of the Newfoundland government to issue fishing licenses to American vessels, as formerly, but no serious friction has resulted.

"The high prices on the Atlantic coast encouraged the Pacific coast curers to send fish east, and about 30 cars of codfish were received from there.

"The loss of life and property in the New England fisheries in 1905 was the smallest for years. The number of vessels lost was 11; value, \$74,300; insurance, \$45,259; lives lost, 21. Taken as a whole, the year can be called fairly successful.

"All reports were broken by the receipts of fresh fish at Boston direct from the fishing fleet the year 1905. The receipts exceeded 100,000,000 pounds for probably the first time. The catch of haddock especially during the summer was large.

"The number of vessels and boats which came to the Boston market this year numbered 344, of which 308 were vessels and 176 boats of various kinds.

Jan. 27 REPAIRS COMPLETED.

Steam Trawler Spray Will Start on Another Trip.

The steam trawler Spray returned to T wharf, Boston, yesterday from Quincy, where she has been for repairs at the Fore River works. She will fit for another trip.

Jan. 29 DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Irene and May, shore.
 Sch. Belbina P. Domingoes, shore.
 Sch. Maud F. Silva, shore.
 Sch. Emily Cooney, via Boston.
 Sch. Minerva, shore.

Today's Fish Market.

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Salt trawl Georges codfish, \$5 for large, 4.00 for medium.

Salt hake, \$1.25.

Salt haddock, \$1.75.

Salt cusk, \$2.50.

Salt trawl bank codfish, \$4.50 for large, \$4.00 for medium, \$2.75 for snappers.

Newfoundland salt herring, in bulk, \$4.50 per bbl.

Newfoundland salt herring, barrelled, \$5.75 per bbl.

Shore frozen herring, for bait, \$2.50 to \$3.50 per cwt.

Fresh halibut, 12 cents per lb for white and 8 cents for gray.

Splitting prices of fresh fish, large cod, \$2.40 medium cod, \$1.50; haddock, \$1.00; hake 90 cts.; cusk, \$1.50; pollock, 65 cts.

Boston.

Sch. Henrietta G. Martin, 11,000 haddock, 2000 cod, 2000 pollock.

Sch. Stranger, 10,000 haddock, 1000 cod, 1000 hake.

Sch. Flavilla, 10,000 haddock, 1000 cod, 4500 hake.

Sch. Manomet, 2000 haddock, 1000 cod, 1000 hake.

Sch. Teresa and Alice, 14,000 haddock, 1000 cod, 1000 hake.

Sch. Olive F. Hutchins, 9000 haddock, 1000 cod, 2000 hake.

Sch. Vera, 60,000 haddock, 10,000 cod, 10,000 cusk.

Sch. Mary Emerson, 500 haddock, 1000 cod, 400 hake.

Sch. Elizabeth Silsbee, 5000 haddock, 10,000 cod, 22,000 hake, 5000 cusk.

Sch. Rose Standish, 500 haddock, 10,000 cod.

Sch. Mertis H. Perry, 3200 haddock, 500 cod.

Sch. Mattie Brundage, 6000 haddock, 2000 cod.

Sch. Elsie F. Rowe, 9000 haddock, 1000 cod.

Steamer Quartette, 2000 haddock, 4000 cod.

Sch. Evangeline, 400 haddock, 3600 cod.

Sch. Ida S. Brooks.

Sch. Annie Perry.

Sch. Margaret Dillon.

Sch. Kernwood.

Sch. Helen B. Thomas.

Sch. Oliver F. Kilham, 8000 haddock, 2000 cod, 3000 hake.

Sch. James S. Steele, 5500 haddock, 2000 cod, 4000 hake.

Sch. Shepherd King, 8000 haddock, 400 cod, 2000 hake.

Sch. Catherine D. Enos, 14,000 haddock, 1000 cod.

Sch. John M. Keep, 7000 haddock, 2000 cod, 4000 pollock.

Sch. Mary C. Santos, 30,000 haddock, 2000 cod, 3000 hake.